

KAMBROOK



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KAMBROOK



Stainless Steel Deep Fryer



Kambrook Safety

Welcome to Kambrook and your new Stainless Steel Deep Fryer. At Kambrook we believe that the safe performance is the first priority in any consumer product so that you, our valued customer, can confidently use and trust our appliances. We ask that any electrical appliance that you use be operated in a sensible fashion with due care and attention placed on the following important operating instructions:

IMPORTANT SAFEGUARDS FOR YOUR KAMBROOK STAINLESS STEEL DEEP FRYER

Carefully read all instructions before operating the appliance and save for future reference.

Remove any packaging material and promotional stickers before using the appliance for the first time.

Do not place the appliance near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water, etc.

Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven.

Keep the deep fryer clear of walls, curtains and other heat sensitive materials. Minimum 20cm distance.

Provide adequate space above and on all sides for air circulation around the deep fryer.

Do not use the deep fryer on metal surfaces, for example, a sink drain board.

Always ensure the deep fryer is properly assembled before use. Follow the instructions provided in this book.

Do not touch hot surfaces.

Extreme caution must be used when the deep fryer is filled with hot oil or other liquid. Do not move the deep fryer during cooking and allow it to cool before removing oil.

Ensure the deep fryer is completely dry and free of water before adding any oil. When deep frying, ensure water does not come in contact with hot oil as this will cause the oil to bubble and splatter.

At no time should the deep fryer be left unattended when in use.

Do not place anything on top of the deep fryer when the lid is closed, when in use and when stored. Always switch the deep fryer off at the power outlet, then unplug and allow to cool, if appliance is not in use, before cleaning, before attempting to move the appliance, disassembling, assembling and when storing the appliance.

Keep the deep fryer clean. Follow the cleaning instructions provided in this book.

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

Unwind the cord before use.

To protect against electric shock do not immerse the power cord, plug or appliance in water or any other liquid.

Do not let the cord hang over the edge of a table or counter, touch hot surfaces or become knotted.

This appliance is not intended for use by young children or infirm persons unless they have been adequately supervised by a responsible person to ensure that they can use the appliance safely.

Young children should be supervised to ensure that they do not play with the appliance.

It is recommended to regularly inspect the appliance. Do not use the appliance if power supply cord, plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Kambrook Service Centre for examination and/or repair. Please call 1800 800 634 for service centre details.

Any maintenance, other than cleaning, should be performed at an authorised Kambrook Service Centre.

This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors.

The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.

Features of your Kambrook Stainless Steel Deep Fryer



- 1. Removable frying basket with fold down handle
- 2. Easy clean non-stick removable bowl with large 3 litre oil capacity
- 3. Cool touch handles
- 4. Removable anti-odour charcoal filter
- 5. Power 'on' and ready light
- 6. 1kg basket capacity
- 7. Large viewing window
- 8. Stylish stainless steel exterior
- 9. Removable element

HOW TO ASSEMBLE/ DISASSEMBLE YOUR KAMBROOK STAINLESS STEEL DEEP FRYER

Remove lid by simply lifting off deep fryer.

The hinged basket is designed for compact storage. To extend handle, pull handle and lift backwards.

Lift control panel/element upwards and away from unit.

Remove bowl by grasping rim of bowl and lifting upwards.

Reverse these steps to reassemble your new deep fryer.

NOTE: The lid and element can only be inserted one way.

⚠ WARNING: When assembling your deep fryer for use, please ensure the grooves in the control panel are inserted into the tongue of the deep fryer body. The deep fryer will not operate unless correctly assembled.

COOKING WITH YOUR KAMBROOK STAINLESS STEEL DEEP FRYER

Before first use:

Remove any promotional labels and/or packaging materials from the deep fryer. Wash the fryer basket in warm soapy water, then rinse and dry thoroughly. Wipe the cooking bowl with a soft, damp cloth. Ensure the bowl is completely free of water before adding any oil.

⚠ CAUTION: Always add the required amount of oil to the deep fryer BEFORE switching the power on at the power point.

Place the deep fryer on a dry, level surface, ensuring the fryer is not close to the edge of the benchtop and that the cord is not hanging over the edge (refer to safety instructions, page 2).

Lift off the lid.

Remove the frying basket.

Pour up to 3 litres of good quality oil into the deep fryer. (The amount of oil should not be below the minimum mark or exceed the maximum mark printed inside of the fryer bowl).

⚠ WARNING: Do not exceed the maximum mark with oil.

Replace the lid.

Plug the power cord into a 230/240 volt power outlet. Ensure cord is fully extended. Switch on at power outlet.

Turn the Temperature Control Dial to the desired temperature. The red 'Power' light will illuminate.

Preheat the oil at the selected temperature until the green 'Ready' light illuminates. Allow the green 'Heating' light to cycle on and off several times in order for the oil to reach an even temperature.

NOTE: The green 'Ready' light will continue to cycle on and off in order to maintain the set temperature throughout cooking.

Once the oil has preheated, place the basket into the raised position by placing the silver hook on the rim of the bowl, with the basket handle in the extended position.

Add food into the fryer basket. Do not fill the basket so that it is more than two-thirds full.

Holding the fryer basket handle, lift from the holding position and gently lower the basket into the oil.

NOTE: Care should be taken when lowering food in the frying basket into the hot oil. Some splattering may occur.

You may choose to cook with the lid on or off the deep fryer.

When the food is cooked, raise the basket out of the oil to drain, then turn the Temperature Control Dial to the 'OFF' position. Switch the power off at the power outlet and remove the power plug. Keep the basket in the raised position for a short time to drain any excess oil from the food before serving.

Lift the basket upwards to remove. Place the food on a heat resistant plate or tray lined with kitchen paper to absorb any excess oil.

If continuing to cook, allow the unit to reheat until the green 'Ready' light illuminates.

Allow the deep fryer to fully cool before emptying the oil or cleaning the unit.

⚠ WARNING: This product must be filled with oil to the correct marked level. The product will be severely damaged if heated without oil in the bowl.

Solid oil products, such as butter, margarine or animal fats of any kind should not be used in the deep fryer as they increase the chance of fire hazard.

Water and oil do not mix – never add any water or other liquid to hot oil. Even small amounts of water will cause the oil to splatter.

Avoid the use of extension cords. Serious hot oil burns may result from a deep fryer being pulled off a bench top. Do not allow the cord to hang off the edge of a bench top where it may be grabbed by children, or become entangled by the user.

Never leave the deep fryer unattended while in use.

Ensure cord is fully extended while in use.

⚠ CAUTION: The deep fryer will generate a lot of heat and steam during and after the cooking process. To prevent the risk of burns, do not touch or block the steam ventilation area on the lid.

Take care when opening the lid. This product generates heat and steam at high temperatures, which will escape immediately when the lid is opened. Avoid touching hot surfaces.

Extreme caution must be used when moving a product containing hot oil, other hot liquids or hot foods of any types.

NOTE: Do not overfill the basket with food, too many items lower the oil temperature causing food to absorb oil and not cook properly.

TIP: Ensure the oil has reached the selected temperature before lowering foods into the oil. Food cooked in oil that has not reached the correct temperature will absorb more oil and become soggy.

TIP: Food should be of uniform size when placed in the basket to ensure even cooking. Wet foods should be patted dry to decrease the amount of water coming into contact with the oil.

AUTO CUT-OUT RESET BUTTON

Always add the required amount of oil BEFORE switching the power on at the power outlet. An Auto Cut Out safety switch will be activated if the unit is

turned on without oil in the bowl.

To re-activate the unit, let the unit cool completely and then reset by pushing the reset button on the back of the control panel above the cord storage.

Cooking Guide

The cooking times given in this chart are a guide only and should be adjusted to suit the quantity of food being deep fried.

Food	Temperature	Approx. Cooking Time
Mushrooms	160°C	3-4 minutes
Chicken, crumbed portions	170°C	12-15 minutes
Chicken strips	180°C	3-4 minutes
Prawns, raw	170°C	3-4 minutes
Fish cakes or pieces	170°C	4-6 minutes
Fish fillets in batter	180°C	5-7 minutes
Onion rings	190°C	2-4 minutes
Chips (thick) 500g	190°C	5-6 minutes
Potato wedges	170°C	7-10 minutes
Spring rolls, small	180°C	4-6 minutes

HANDY HINTS

Food should be crisp when deep fried. If results are soggy, it's because the oil isn't hot enough. This can be attributed to one or more of the following:

- Not enough preheating time.
- Temperature setting is too low.
- Too much food in the basket (do not fill more than two thirds full).
- Do not use solid frying oil, only use liquid oils.
- Use a good quality liquid oil. For best results we recommend the oils listed. (refer to page 8)

We do not recommend fats that deteriorate quickly such as lard or dripping. Deep frying in butter or margarine is also not recommended because of the low smoke-point temperatures.

- Oil can be re-used several times before it starts to break down (smoke point decreases, ie; the oil will burn at a lower temperature, fried food will be less crisp). Filter the cooled oil through a fine sieve then store in an airtight container in a dark place. As oil will absorb food flavours, it's a good idea to label the container with the type of food the oil

was used for. For example, you wouldn't deep fry a dessert in oil previously used for cooking fish. A fine sieve can be a new chux cloth, paper coffee filter or clean cotton material.

Olive oil is not recommended for deep frying due to its low smoke point.

RECOMMENDED OILS

Vegetable oil

A general term that refers to a blend of oils extracted from various seeds and fruits. Vegetable oil has a very mild flavour and aroma. It is low in cholesterol and saturated fats.

Sunflower oil

The oil is extracted from the seeds of the sunflower plant. It is pale yellow in colour with virtually no flavour. Sunflower oil is high in polyunsaturated fats and low in saturated fats.

Canola oil

Made from seeds of the canola plant. It is relatively low in saturated fats, contains Omega 3 fatty acids and has a bland, neutral flavour.

Safflower oil

Safflower oil is derived from the seeds of the safflower. It is strong in flavour, rich in colour and has a high smoke point. Safflower oil is high in polyunsaturated fats and vitamin E.

Peanut oil

Peanut oil is obtained from the kernels of the groundnut or peanut. It has a delicate flavour, nutty odour and has a high smoke point. Peanut oil is high in mono-unsaturated oil and vitamin E.

CARE AND CLEANING

⚠ CAUTION: NEVER IMMERSE THE DEEP FRYER BODY OR CORD IN WATER OR ANY OTHER LIQUID.

Before cleaning, switch the deep fryer off at the power outlet and unplug the power cord. Allow oil to cool completely. Oil will retain its temperature for a long time after use. Do not attempt to move or carry the deep fryer, element and control panel while it is hot.

Oil should be filtered after each use and stored in a clean, air-tight container in a cool area.

Good quality oil can be used several times. Do not store the oil in the deep fryer.

Discard used oil in a sealed container with household waste. Do not pour down a sink or drain.

To clean the interior non-stick coated surface

Lift the control panel out of the unit and lift out the non-stick cooking bowl. After removing the oil, the interior of the bowl and the inside of the lid should be wiped with an absorbent paper towel, then cleaned using a soft cloth dampened with a little warm water and mild washing up liquid. Wipe again with a clean damp cloth to remove any traces of washing up liquid and dry thoroughly with a soft cloth.

Do not use any abrasive cleaners, such as steel wool to clean the non-stick surface of your deep fryer as this will scratch the coating.

The exterior of the body and lid can be cleaned with a slightly dampened cloth and mild washing up liquid. Window cleaner may also be used. Do not use any abrasive cleaners as they may scratch the outside surface.

To clean the mesh basket and handle

The basket and handle can be washed in warm soapy water and dried with a cloth. Do not wash in a dishwasher as this may damage the basket over time.

To remove the replaceable filters

Open the filter cover by depressing the latch on top of the lid. The filter cover will lift off. The filters can then be removed.

Replace filters after approximately 60 uses.

Replacement filters can be obtained from Kambrook Spare Parts –

Contact: 03 8698 2969
(Melbourne area)
1800 800 634
(outside Melbourne)
(09) 271 3980
(New Zealand customers)

RECIPES

CORN FRITTERS

Oil for deep frying

2 egg whites

310gm can Creamed Corn Kernels

1 small onion, finely chopped

1 1/2 tablespoons plain flour

Preheat oil in the deep fryer at 180°C for approximately 15 minutes.

Beat egg whites in a small bowl until just stiff. In a separate bowl, combine remaining ingredients. Gently fold in egg whites.

Lower basket into hot oil. Carefully place tablespoons of batter into the oil. Five to six fritters can be cooked at one time.

Deep fry for 3 minutes, turn over then cook for a further 3 minutes. Raise basket to drain, then serve.

CHILLI SOY CHICKEN STRIPS

Oil for deep frying

2 chicken breast fillets

MARINADE

2 tablespoons soy sauce

1 tablespoon sweet chilli sauce

1 teaspoon chopped garlic

Place chicken fillets between plastic and flatten. Cut chicken into strips and set aside.

Combine marinade ingredients in a bowl. Stir chicken through marinade and refrigerate for several hours or overnight.

Preheat oil in the deep fryer at 180°C for approximately 15 minutes.

Drain marinade from chicken. Lower basket into hot oil. Deep fry chicken for 3-4 minutes. Raise basket to drain, then serve.

TEMPURA VEGETABLES

Oil for deep frying

1 small eggplant, sliced

1 carrot, sliced diagonally

8 button mushrooms

250gms sweet potato, sliced

8 broccoli flowerets

BATTER

1 egg

1 cup chilled water

2 cups plain flour

Preheat oil in the deep fryer at 190°C for approximately 15 minutes.

Wash all vegetables and set aside to drain.

Lightly whisk egg and water in a bowl.

Sift flour over the liquid mixture and mix lightly (do not over mix or the batter will become too thick).

Dry the vegetables and dip into the batter.

Lower basket into hot oil. Deep fry potatoes for 7-10 minutes.

Raise basket to drain, then serve.

MEATBALLS

Oil for deep frying

400g beef mince

1 egg, beaten

1/2 cup fresh breadcrumbs

2 teaspoons chopped garlic

1/2 teaspoon dried mixed herbs

Preheat oil in the deep fryer at 170°C for approximately 15 minutes.

Combine mince, egg, breadcrumbs, garlic and herbs. Form into 16 round meatballs.

Lower basket into hot oil. Deep fry 8 meatballs at a time for 5 minutes.

Raise basket to drain, then serve.

CRISPY POTATO WEDGES

Oil for deep frying

6 medium potatoes

2 tablespoons Italian Herbs

1 teaspoon black pepper

Preheat oil in the deep fryer at 170°C for approximately 15 minutes.

Wash potatoes well and cut into wedges.

Place potatoes, Italian Herbs and black pepper into a plastic bag and toss until potatoes are well coated.

Lower basket into hot oil. Deep fry potatoes for 7-10 minutes.

Raise basket to drain, then serve.



Kambrook 12 Month Replacement Warranty

KAMBROOK warrants the purchaser against defects in workmanship and material, for a period of 12 months from the date of purchase (3 months commercial use).

Guarantee and purchase receipt for this product are to be retained as proof of purchase and must be presented if making a claim under the terms of the KAMBROOK guarantee.

KAMBROOK reserves the right to replace or repair the appliance within the warranty period.

Warranty does not apply to any defect, deterioration, loss, injury or damage occasioned by, or as a result of the misuse or abuse, negligent handling or if the product has not been used in accordance with the instructions. The guarantee excludes breakages and consumable items such as kneading blades.

This warranty is void if there is evidence of the product being tampered with by unauthorised persons.

If the product includes one or a number of accessories only the defective accessory or product will be replaced.

In the event of KAMBROOK choosing to replace the appliance, the guarantee will expire at the original date, ie. 12 months from the original purchase date.

In Australia, this KAMBROOK Guarantee is additional to the conditions and guarantees which are mandatory as implied by the Trade Practices Act 1974 and State and Territory legislation.

For service, spare parts or product information in Australia, please call KAMBROOK on the Customer Service Line (free call) 1800 800 634.

For service, spare parts or product information in New Zealand, please call KAMBROOK New Zealand, Greenmount, Auckland Phone 09 271 3980 Fax 0800 288 513. For spare parts phone 09 271 3980.

If claiming under this guarantee the product must be returned freight prepaid.

YOUR PURCHASE RECORD (Please complete)

Attach purchase receipt here.

DATE OF PURCHASE _____

MODEL NUMBER _____

SERIAL NUMBER (If applicable) _____

PURCHASED FROM _____

Please don't return purchase record until you are making a claim